

COOKING

COMICALLY



TODAY WE'RE
MAKING ICE CREAM
SANDWICHES WITH
HOMEMADE PEANUT
BUTTER COOKIES
AND CHOCOLATE
BANANA ICE CREAM

YEAH



YOU CANNOT LOSE WITH
THIS RECIPE

LEAVE OUT THE
CHOCOLATE AND YOU'VE
GOT AN AMAZING
PEANUT BUTTER AND
BANANA ICE CREAM
SANDWICH

LEAVE OUT THE ICE
CREAM AND YOU'VE
GOT AWESOME COOKIES

OR LEAVE OUT THE
COOKIES AND
CHOCOLATE AND YOU'VE
GOT DELICIOUS 100%
VEGAN BANANA ICE
CREAM



THERE'S NO
DOWNSIDE!



...EXCEPT THAT
THE ICE CREAM CAN
END UP LOOKING JUST
A LITTLE BIT ...

THE
BANANARAMA
SWICH

MAKES: 4

SANDWICH

CHOCOLATE, BROWN ICE CREAM, AND SPICY CHOCOLATE SAUCE SANDWICH

Difficulty



MAKING A
DIRTY SANDWICH



by Alex Giamas

THE GROCERIES

THE COOKIE STUFF



Peanut Butter

$\frac{1}{4}$ Cup 100g



Butter

$\frac{1}{4}$ Cup 50g



Sugar

$\frac{1}{4}$ Cup 50g



Brown Sugar

$\frac{1}{4}$ Cup 50g



Eggs



Milk



Vanilla

1

1 Tbsp 20g

½ Tsp 2.5g



All-Purpose Flour

1 Cup 120g



Baking Powder

¼ Tsp 1g



Salt

½ Tsp 10g

THE ICE CREAM STUFF



Bananas

4



Cocoa Powder

3 Tbsp 30g



Chocolate Chips/Chunks

¾ Cup 150g

CHOP





AND PLATE
THOSE
BANANAS

THEN PUT
THEM INTO
YOUR ICE
BOX UNTIL
COMPLETELY
FROZEN



Peanut Butter

$\frac{1}{2}$ Cup 100g



Butter

$\frac{1}{4}$ Cup 50g



Sugar

$\frac{1}{4}$ Cup 50g



Brown Sugar

$\frac{1}{4}$ Cup 50g

MEANWHILE
DROP ALL
THIS STUFF
INTO A
BOWL



AND CREAM
THOSE ALL
TOGETHER
REALLY WELL



Eggs

1



Milk

1 1/2 cup 350ml



Vanilla

1/2 tsp 2.5ml

THEN TOSS
ALL THESE
THINGS IN



AND THEN THIS
IS TRICKY...
YOU'RE GOING
TO MIX THOSE
IN TOO



All Purpose Flour

1 Cup 190g



Baking Powder

$\frac{1}{4}$ Tsp 1g



Salt

$\frac{1}{2}$ Tsp 10g

NOW IN A
SEPARATE
BOWL TAKE
THESE
THINGS...



AND MIX THEM
UP REALLY
WELL TOO



THEN TAKE
THOSE TWO



BOULBS AND
TOSS THEM
IN TOGETHER



MIX WELL
AND YOU'LL
HAVE THE
DOUGH FOR
YOUR
COOKIES



BALL IT UP
LIKE YOUR
FEELINGS





ABOUT 1TBSP EACH

THEN USE A FORK TO
PRESS THEM WITH A
FAVORITE PATTERN



AND BAKE
@375F
(190C)
FOR 15 - 20
MINUTES

REMEMBER THOSE
BANANAS?





ONCE THEY'RE COMPLETELY
FROZEN TOSS THEM IN A
BLENDER



AND
BLEND



ADD THE
COCOA
POWDER
AND BLEND
SOME MORE



Cocoa Powder
- 3 Tbsp 23g



AND
ADD THE
CHOCOLATE
CHIPS IF YOU
WANT AND
BLEND A
TAD MORE



Dark Chocolate Chips
- 1/4 Cup 47g



NOW THE BANANAS WILL
HAVE MELTED A BIT IN THE
BLENDING PROCESS

YOU'RE GOING TO WANT TO
LET THAT ICE CREAM FIRM
UP A BIT IN THE FREEZER

BUT THERE'S A CATCH

IF IT FREEZES COMPLETELY
IT WILL BE ROCK SOLID

SO JUST KEEP AN EYE ON IT

SANDWICH
IT UP AND
ENJOY



THE NOTES

- REMEMBER: MY BAKING AT ALTITUDE AND YOUR BAKING TIME MIGHT BE SHORTER. CHECK THE COOKIES AT TEN MINUTES AND TAKE THEM OUT WHEN THE EDGES BEGIN TO BROWN.
- EVERY ASPECT OF THIS RECIPE IS SERIOUSLY REALLY GOOD. THE COOKIES AND ICE CREAM CAN EASILY BE MADE AND ENJOYED ON THEIR OWN.
- YOU MIGHT NOTICE THAT MY BANANAS WERE AWFULLY LIQUIDY IN THE BLENDER. THIS IS BECAUSE THEY WEREN'T COMPLETELY FROZEN LIKE THEY WERE SUPPOSED TO BE. THE CONSEQUENCE OF THAT IS THAT I HAVE TO LET THE MIXTURE FREEZE LONGER WHICH MAKES CATCHING IT AT THE RIGHT CONSISTENCY MUCH MORE DIFFICULT.
- WHEN BLENDING FROZEN BANANAS YOU'LL NEED TO BE PATIENT AND PULSE THE BLENDER, THEN SCRAPE BANANAS OFF THE SIDES AND PULSE AGAIN AND REPEAT UNTIL SMOOTH.

AND AS ALWAYS

THANK YOU FOR READING

AND PLEASE SUBSCRIBE
IF YOU WANT



EVERYONE
WAS
THINKING IT!

I JUST SAID
IT!